

3-Course Menu

£49.00 per person

STARTER**Chevre Chaud**

Caramelized Goat Cheese, Pine Nuts, Figs, Bitter Leaf Salad

Hand Cut Beef Tartare

Hand Cut Beef Rump, Cured Egg Yolk, Corn Tortilla, Jalapeno

Pork And Duck Pâté

Homemade Pickles, Wholegrain Mustard

MAIN**Cabillaud**

Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces

Poulet

Roasted Chicken Breast, Elderberry Sauce, Pumpkin, Kale

Rib Eye

10oz Rib Eye, Peppercorn Sauce, Pommes Frites (+ £10)

Chou Fleur

Roasted Cauliflower, Oriental Spices, Harissa-Yogurt

DESSERT**Banoffee Tartlet**, Peanut Butter Ice Cream**Chocolate-Passionfruit Mille-Feuille****Cheese Selection**, Buckwheat Checkers, Walnut Bread, Fig (+ £5)**4-Course Menu**

£75.00 per person

STARTER**Chevre Chaud**

Caramelized Goat Cheese, Pine Nuts, Figs, Bitter Leaf Salad

Hand Cut Beef Tartare

Hand Cut Beef Rump, Cured Egg Yolk, Corn Tortilla, Jalapeno

Pork And Duck Pâté

Homemade Pickles, Wholegrain Mustard

MIDDLE**Maquereau**

Marinated Mackerel, Yuzu Ponzu, Tapioca, Sea

Champignon

Mushroom Fricassee, Slow Cooked Egg, Creamy Semolina

MAIN**Cabillaud**

Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces

Poulet

Roasted Chicken Breast, Elderberry Sauce, Pumpkin, Kale

Rib Eye

10oz Rib Eye, Peppercorn Sauce, Pommes Frites (+ £10)

Chou Fleur

Roasted Cauliflower, Spices, Brown Butter, Harissa-Yogurt

DESSERT**Banoffee Tartlet**, Peanut Butter Ice Cream**Chocolate-Passionfruit Mille-Feuille****Cheese Selection**, Buckwheat Checkers, Walnut Bread, Fig (+ £5)**Sharing Menu**

£70.00 each

STARTER

Selection of Snacks and Starters

MAIN**Cabillaud**

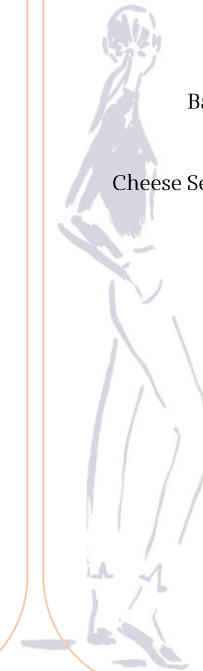
Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces

Rib Eye

10oz Rib Eye, Peppercorn Sauce, Pommes Frites

Chou Fleur

Roasted Cauliflower, Spices, Brown Butter, Harissa-Yogurt

DESSERT**Banoffee Tartlet**, Peanut Butter Ice Cream**Chocolate-Passionfruit Mille-Feuille****Cheese Selection**, Buckwheat Checkers, Walnut Bread, Fig

Our products are made in an environment where allergens are present, resulting in a risk of cross contamination.

For more information about a specific allergen, please speak to a member of staff.

All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all bills.

All prices include Value Added Tax at the prevailing rate. 08/2020. Menu selection is subject to change.